

# Sherried Cream of Wild Mushroom Soup

**YIELD: 2 PORTIONS**

3/4 lb	Assorted mushrooms ( Portabella, shitake, creminni, wood ear & enoki)
1	Small Roasted onion chopped
2 clove	Roasted Garlic
1 Tbsp	Unsalted Butter
1 1/2 C	Light chicken stock
1 C	Heavy Cream
2 Tbsp	Cream Sherry
As needed	Arrow root slurry to thicken
	Salt to taste
	Garnish w/ Enoki & chive crème fraische( H cream & Sour cream & touch of vinegar & Chiffonade of chives)

1. Bite size quarter mushrooms and medium chop onion. In a heavy sauce pan sauté mushrooms ,onion roasted & garlic until tender and reduce rendered liquid from the mushrooms until scant.
2. Place 3/4 of the sautéed mushroom & onion mixture in a processor w/ enough chicken stock to move the mushrooms to puree. Process until smooth.
3. Bring remaining stock and cream to a light simmer, add the puree and simmer for 15 min..
4. Stir soup adding sherry, salt & white pepper to taste. Soup should have a medium pour thickness as its consistency.
5. Serve with chive crème fraische and topped with remaining mushroom onion mix then w/ 2 or 3 enoki mushrooms as garnish.